KITCHEN UPGRADE / ALTERNATIVES GUIDE

5 Alternatives to the Yum Asia Panda Mini Rice Cooker (Including Bigger, Cheaper and More Versatile Options)

Best alternatives to the Yum Asia Panda Mini Rice Cooker: cheaper slow cookers, bigger family models and a premium outdoor option.

£99.90 ~~RRP £129.90~~ **Save £30.00 (23%)**

★★★★☆ **4.6**/5 (9445 reviews)

Lowest Price | 400+ bought/month

Products Featured in This Guide

Ooni Fyra 12 Wood Fired Outdoor Pizza Oven – Portable Hard Wood Pellet Pizza Ove...

£299.00 4.6★

Crock-Pot Slow Cooker | Removable Easy-Clean Ceramic Bowl | 6.5 L (8+ People) | ...

£39.99 4.6★

Crockpot Digital Slow Cooker | 3.5 L (3-4 People) | Programmable Countdown Timer...

£34.99 4.6★

Crockpot Lift and Serve Digital Slow Cooker with Hinged Lid and Programmable Cou...

£65.00 4.6★

Morphy Richards 3.5L Sear and Stew Slow Cooker, 3 Heat Settings, Dishwasher Safe...

£38.99 4.7★

Yum Asia Panda Mini Rice Cooker With Ninja Ceramic Bowl and Advanced Fuzzy Logic...

£99.90 4.6★

The **Crockpot Digital Slow Cooker 3.5 L (CSC113)** is the closest budget-friendly swap if your main goal is simple, hands-off cooking. At £34.99, it's much cheaper than the Yum Asia Panda and still has a programmable countdown timer plus a UK 3-pin plug, which makes it easy to use straight out of the box. What's better: it's ideal for stews, curries, chilli and batch cooking, and the 3.5L size suits 3–4 people. What's worse: it won't cook rice with the same precision or versatility, and it doesn't have the Panda's fuzzy logic or dedicated rice programs. Choose this if you want a low-cost, energy-conscious slow cooker rather than a specialist rice machine.

The **Crockpot Lift and Serve Digital Slow Cooker 4.7 L (CSC052)** is a stronger choice for families who want more capacity and more convenience. It costs £65, so it sits below the Panda on price but above the basic Crockpot, and the hinged lid is genuinely handy when your kitchen is tight on counter space. Compared with the Panda, it's far better for larger batches, meal prep, and one-pot dinners for up to five people. The downside is that, like most slow cookers, it's not a rice-cooking specialist and takes longer to cook. Pick this if you want a versatile family cooker rather than a small rice-focused appliance.

The **Morphy Richards 3.5L Sear and Stew Slow Cooker** is a practical bargain at £38.99 and has a useful sear function that the Panda simply doesn't offer. That means you can brown meat in the same pot before slow cooking, which is brilliant for richer flavour in casseroles and curries. It's also dishwasher-safe and has cool-touch handles, so it's easy to live with in a compact UK kitchen. However, it's still a slow cooker, not a rice cooker, and the aluminium non-stick pot won't give you the same premium ceramic feel or rice-specific performance. Choose this if you cook lots of stews and want one-pot convenience on a budget.

The **Crock-Pot 6.5 L Slow Cooker (SCV655B)** is the best option here for bigger households or anyone who likes to batch cook for the freezer. At £39.99, it's surprisingly affordable for the size, and the removable ceramic bowl is easy to clean. Compared with the Panda, it wins on sheer capacity by a mile, but it's far less compact and will take up more precious worktop or cupboard space. It's not the right buy if you mainly want perfect rice, but it is a great choice for families, Sunday roasts, soups and big portions.

The **Ooni Fyra 12 Wood Fired Outdoor Pizza Oven** is the wild-card alternative: not a rice cooker at all, but a serious upgrade if you're actually after a more exciting cooking experience for entertaining. At £299, it's far more expensive than the Panda and needs outdoor space, so it's not a practical substitute for everyday rice cooking. What's better is the restaurant-style pizza performance and

portable outdoor setup; what's worse is that it's completely different in purpose and not suitable for small indoor kitchens. Choose this only if you're really rethinking your kitchen priorities and want a showpiece for outdoor cooking.

Overall, the Panda remains the best pick for compact, premium rice cooking, but these alternatives make sense if you want to save money, cook bigger portions, or switch to slow cooking for more everyday flexibility.

Still Buy the Original If...

Buy the original if you want a compact, premium rice cooker with fuzzy logic, a ceramic bowl, and reliable results for small portions. It's the best fit for rice lovers who value convenience, quality, and a tidy footprint on a UK worktop.

Read the full review with live prices and price history at allthetoppicks.com

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Prices and availability may have changed since publication. Always check the latest prices before purchasing.